

## CAKE, SPONGE & MUFFIN

# CLASSIC ARANA SILKY SPONGE MIX

A superior performance sponge mix that delivers a light, silky and fine crumb with excellent volume. Ideal for all sponge applications and Swiss rolls.

## BASIC RECIPE

INGREDIENTS	WEIGHT
Classic Arana Silky Sponge Mix	1.000kg
Egg	0.400kg
Water	0.400kg

## METHOD

### STEP 1

Combine all ingredients in a bowl.

### STEP 2

Using a whisk, mix on slow speed for 1 minute. Scrape bowl.

### STEP 3

Whisk on high speed for 8 minutes.

### STEP 4

Whisk on slow speed for 1 minute.

### STEP 5

Deposit into a paper lined baking tin.

### STEP 6

Baking Temperatures Suggestion:

Sponge Rounds – approx. 190 °C.

Swiss Rolls – approx. 220 °C

Thick Sheets – approx. 200 °C

Product should be baked through but tender.

### STEP 7

Transfer to a wire rack without delay to cool.